

## SOUPS

Soup of the Day  
*Cup 5.25 Bowl 7.25*  
Southwest Chili  
*Cup 5.95 Loaded Bowl 10.95*

New England Clam Chowder  
*Cup 5.95 in Boule Bread 9.95*  
Classic French Onion Soup  
*Cup 5.50 Bowl 7.50*

## APPETIZERS

Chicken Quesadilla 9.50  
*tomato cilantro salsa, sour cream*  
Onion Strings 6.95  
*thinly sliced, floured and deep fried*  
Fried Calamari 12.50  
*sweet and spicy Thai chili sauce*  
Bruschetta 12.95  
*fire-roasted garlic bread, tomatoes, red onion, fresh basil, fresh Mozzarella, balsamic glaze*  
Spinach and Artichoke Dip 10.50  
*with homemade tortilla chips*  
Tempura Fried Shrimp 11.95  
*coconut curry dipping sauce*

Risotto Cakes 8.50  
*Risotto, fresh Mozzarella, panko crumbs, tomato sauce, shaved Romano*  
Pan Seared Crab Cake 11.95  
*chipotle mayo, and mango purée*  
Top-Neck Clams Casino 11.25  
*6 clams, applewood smoked bacon, garlic butter, panko bread crumbs*  
Black and Blue Tuna 14.50  
*wasabi aioli, sticky rice, Tamari and pickled ginger*  
"Buffalo" Chicken Tenders 10.50  
*Blue cheese dressing, celery and carrots*

## SALADS

\*Blackened Chicken Salad 13.95  
*mixed greens, blackened chicken, tomatoes, onions, carrots, avocado, lime cilantro vinaigrette*

Honey Mustard Chicken Salad 13.95  
*grilled chicken, mixed greens, angel hair, tomatoes, carrots, cucumber, honey mustard dressing, fried tortillas*

Chopped Salad 14.95  
*iceberg lettuce, romaine hearts, mushrooms, radishes, carrots, peppers, cucumber, grilled chicken, Cheddar cheese, onion strings, tossed with lemon Romano vinaigrette*

\*Tavern Salad 5.50  
*mixed greens, tomatoes, English cucumber, carrots*

Classic Caesar Salad 7.50  
*aged Parmesan, garlic crostini*

Curry Spinach Salad 7.25  
*curry vinaigrette, bacon, golden raisins, Cheddar cheese, apples*

Caprese 11.95  
*mixed greens, pesto, extra virgin olive oil, fresh basil, balsamic glaze*

\*Iceberg Blue 7.50  
*Tavern Blue cheese dressing, grape tomatoes, bacon bits, Great Hill Blue cheese*

### Proteins:

*Chicken 6 (Roasted, Grilled, Blackened, or Fried) • Grilled Shrimp 10  
Sirloin Tips 12 • Salmon 12 • Tuna Salad 5*

### Tavern House Made Dressings:

*Russian • \*Curry Vinaigrette • \*Lime Cilantro Vinaigrette • Blue Cheese • Greek  
\*Balsamic Vinaigrette • \*Lemon Romano Vinaigrette • Honey Mustard • Ranch  
\*Gluten-free Dressings*

*Cajun spice is available for all salad proteins. \*Indicates item can be prepared gluten-free upon request.*

## ENTRÉES

**\*Grilled Chicken Breast 18.95**

*white wine basil butter, roasted grape tomatoes, artichokes and asparagus*

**Panko Chicken 18.95**

*panko encrusted chicken breast, fresh Mozzarella, tomatoes,  
herb Dijon sauce, imported Parmesan cheese*

**Chicken Piccata 19.95**

*pan-sautéed chicken breast, white wine, lemon caper sauce, imported Parmesan cheese*

**Baked Stuffed Shrimp 25.95**

*4 jumbo shrimp, tavern seafood stuffing, drawn butter*

**London Broil 21.95**

*grilled tenderloin, mushroom gravy*

**Grilled Bone-in Rib Eye Pork Chop 21.95**

*12-oz. bone-in rib eye pork chop, Tavern apple chutney*

**\*Grilled Steak Tips 21.95**

*marinated steak tips, BBQ sauce*

**Uncle Joe's Blues' Steak 22.95**

*grilled tenderloin, grilled French bread, Blue cheese butter*

*All entrées served with choice of mashed potato, fresh hand-cut French fries, sweet potato fries,  
roasted red bliss potatoes, rice, cole slaw and vegetable.*

## SIGNATURE DISCH'S

**Tavern Steak 25.95**

*8-oz. top sirloin, port wine shallot sauce,  
asparagus, Tavern potato pancake*

**Haddock in Chowder 25.95**

*Baked Atlantic haddock, littlenecks,  
corn, applewood smoked bacon,  
grape tomatoes, red bliss potatoes,  
lemon cream sauce*

**Tavern Mac & Cheese 15.95**

*Cavatappi pasta, garlic, shallots, panko  
bread crumbs, house cheese blend*

**Add: Chicken 6 (Grilled, Buffalo, Blackened or  
Roasted) • Shrimp 9 • Sirloin Tips 8**

**Jambalaya 18.95**

*chicken, shrimp, sausage and okra,  
spicy Creole sauce of peppers,  
onions, celery, white rice*

**Daily Food, Drink and Fresh Seafood Specials are located on the Specials page.**

## PASTA

*Pasta choices are linguine, penne, angel hair, cavatappi*

**Chicken Parmesan 17.95**

*fresh Mozzarella,  
marinara sauce, linguine*

**Cheese Raviolis alla Bolognese 17.95**

*marinara sauce, ground beef,  
sweet Italian sausage, carrots,  
imported Parmesan cheese*

**Chicken, Broccoli and Ziti 16.95**

*white wine butter sauce, garlic  
imported Parmesan cheese*

**Shrimp Scampi 24.95**

*garlic butter, white wine, tomatoes, baby  
spinach, linguine, imported Parmesan cheese*

**Panko Chicken Pasta 18.95**

*panko encrusted chicken breast,  
fresh Mozzarella, tomatoes, herb Dijon  
sauce, linguine, imported Parmesan cheese*

**Chicken Piccata Pasta 19.95**

*pan-sautéed chicken breast,  
white wine, lemon caper sauce, linguine,  
imported Parmesan cheese*

**\*Indicates item can be prepared gluten-free upon request.**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## BURGERS

*Choice of hand-cut French fries,  
sweet potato fries or cole slaw.*

Tavern Burger 10.50

*fresh ground sirloin, lettuce, tomato  
and pickle, Potato roll*

Turkey Burger 10.50

*fresh ground turkey, peppers, Jamaican  
Jerk seasoning, Provolone cheese, sautéed  
mushrooms and baby spinach, chipotle mayo,  
lettuce, tomato, pickle, wheat roll*

Bacon Burger 11.95

*fresh ground sirloin, applewood smoked  
bacon, aged Cheddar cheese, lettuce,  
tomato, pickle, Potato roll*

Brant Rock Burger 12.95

*fresh ground sirloin, applewood smoked  
bacon, BBQ sauce, Blue cheese, lettuce,  
tomato, pickle, Potato roll*

Tavern Cheeseburger 10.95

*fresh ground sirloin, aged Cheddar cheese,  
lettuce, tomato, pickle, Potato roll*

Rodeo Burger 12.95

*fresh ground sirloin, aged cheddar cheese,  
bacon, BBQ sauce, crispy onion strings,  
lettuce, tomato, pickle, Potato roll*

Burger of the Day – priced daily –  
*Server will recite*

## SIDE DISHES

Small House Salad 3.25

Small Caesar Salad 4.00

Sweet Potato Fries 2.50

Fresh Hand-Cut French Fries 2.50

Onion Strings 3.25

Roasted Red Bliss 2.50

Baked Potato 3.00

Mashed Potato 3.00

Potato Pancake 4.00

Rice Pilaf 1.95

Vegetable of the Day 3.00

Cole Slaw 1.95

## SANDWICHES

*Choice of hand-cut French fries,  
sweet potato fries or cole slaw.*

Honey Mustard Chicken Sandwich 10.95

*fresh grilled chicken, honey mustard,  
lettuce, tomato, pickle, Ciabatta roll*

Crab Cake Sandwich 14.25

*Tavern crab cake, chipotle mayo, lettuce,  
tomato, pickle, wheat roll*

BBQ Chicken Sandwich 12.50

*fresh grilled chicken, BBQ sauce,  
Cheddar cheese, applewood smoked bacon,  
lettuce, tomato, pickle, Ciabatta roll*

Chicken BLT 12.95

*grilled chicken, applewood smoked bacon,  
mayo, lettuce, tomato, pickle, multi-grain bread*

## PIZZA

*Hand stretched pizza dough  
Wood-fired pizza oven*

**A full pizza menu is available**

Greek White Pizza 14.95

*grilled chicken, Kalamata olives, baby  
spinach, Mozzarella and Feta cheese*

Margherita Pizza 10.95

*Italian plum tomatoes, tomato sauce,  
Mozzarella cheese, fresh basil*

Buffalo Chicken Pizza 12.95

*buffalo chicken, buffalo sauce,  
Blue cheese, Mozzarella cheese*

Grilled Chicken and Caesar 12.75

*white pizza with Mozzarella cheese,  
topped with plum tomato, caesar salad*

Pepperoni and Sausage 10.95

*Mozzarella cheese, tomato sauce*

Roasted Garlic and  
Spinach White Pizza 13.95

*Feta and Mozzarella cheese,  
sun-dried tomatoes*

## HOMEMADE DESSERTS

Crème Brûlée 7.50

Apple Blueberry Crisp 7.50  
*with fresh whipped cream (vanilla ice cream extra)*

Ice Cream & Sorbet 4.50  
*vanilla, chocolate, and coffee ice cream,  
or lemon sorbet*

Brownie Sundae 7.95

*hot fudge, salted caramel, vanilla  
ice cream and fresh whipped cream*

Seasonal Bread Pudding 7.95

*with vanilla ice cream and fresh  
whipped cream*

## SPARKLING

	glass	bottle
1 <b>Sparkling</b> , Veuve du Vernay, Brut <i>France</i> .....	6.25	19.00
2 <b>Prosecco</b> , Lunetta <i>Italy</i> .....(split)	9.00	28.00
3 <b>Brut</b> , Roederer Estate <i>California</i> .....		50.00
4 <b>Brut Premier</b> , Nicolas Feuillatte <i>Epernay, France</i> .....		62.00

## ROSÉ

5 <b>Rosé</b> , Côté Mas "Aurore" <i>Languedoc, France</i> ..... (Liter bottle)	8.25	30.00
6 <b>Rosé</b> , Domaine Houchart <i>Provence, France</i> .....	9.50	35.00

## WHITE WINE

7 <b>White Zinfandel</b> , Beringer Main & Vine <i>California</i> .....	6.25	19.00
8 <b>Pinot Grigio</b> , Angelini <i>Veneto, Italy</i> .....	7.25	24.00
9 <b>Pinot Grigio</b> , CasaSmith "ViNO" <i>Washington State</i> .....	8.50	29.00
10 <b>Riesling</b> , J. Lohr "Bay Mist" <i>Monterey, California</i> .....	8.50	27.00
11 <b>Sauvignon Blanc</b> , Kate Arnold <i>California</i> .....	9.00	32.00
12 <b>Sauvignon Blanc</b> , Peter Yealands <i>New Zealand</i> .....	9.25	34.00
13 <b>Albarino</b> , Columna <i>Spain</i> .....	9.50	36.00
14 <b>Gavi</b> , La Battistina <i>Piedmont, Italy</i> .....	10.25	36.00
15 <b>Moscato</b> , CasaSmith "ViNO" <i>Washington State</i> .....	7.25	26.00
16 <b>Chardonnay</b> , Salmon Creek <i>California</i> .....	6.25	19.00
17 <b>Chardonnay</b> , Cypress <i>California</i> .....	6.75	21.00
18 <b>Chardonnay</b> , Josh Cellars <i>North Coast, California</i> .....	9.50	34.00
19 <b>Chardonnay</b> , J. Lohr "Riverstone" <i>Arroyo Seco, California</i> .....	10.00	35.00
20 <b>Chardonnay</b> , A to Z <i>Oregon</i> .....	10.25	37.00
21 <b>Chardonnay</b> , Saracina "Unoaked" <i>Mendocino, California</i> .....		40.00

## HALF BOTTLE

22 <b>Chardonnay</b> , Angeline <i>Russian River Valley, California</i> .....		17.00
---	--	-------

Gift Certificates available.  
American Express, MasterCard, Visa and Discover.

## RED WINE

	glass	bottle
23 <b>Chianti Classico</b> , Rocca Delle Macie <i>Tuscany, Italy</i> .....	9.25	32.00
24 <b>Rosso di Montepulciano</b> , Corte alla Flora <i>Tuscany, Italy</i> .....	10.00	38.00
25 <b>Pinot Noir</b> , Salmon Creek <i>Sonoma County, California</i> .....	6.25	19.00
26 <b>Pinot Noir</b> , Angeline <i>California</i> .....	10.25	37.00
27 <b>Pinot Noir</b> , Kate Arnold <i>Oregon</i> .....	12.00	44.00
28 <b>Malbec</b> , Callia Alta <i>Argentina</i> .....	7.25	24.00
29 <b>Malbec</b> , La Posta "Pizzella" <i>Argentina</i> .....	10.00	34.00
30 <b>Merlot</b> , Salmon Creek <i>California</i> .....	6.25	19.00
31 <b>Red Blend</b> , Roscato "Smooth" <i>Trentino, Italy</i> .....	8.75	29.00
<i>(Merlot, Teroldego)</i>		
32 <b>Red Blend</b> , Goldschmidt "Fidelity" <i>Sonoma, California</i> .....	10.00	37.00
<i>(Merlot, Cabernet, Petit Verdot)</i>		
33 <b>Zinfandel</b> , Jamieson Ranch "Whiplash" <i>California</i> .....	8.50	28.00
34 <b>Cabernet Sauvignon</b> , Salmon Creek <i>California</i> .....	6.25	19.00
35 <b>Cabernet Sauvignon</b> , Josh Cellars <i>Sonoma, California</i> .....	9.75	35.00
36 <b>Cabernet Sauvignon</b> , J. Lohr "Seven Oaks" <i>Paso Robles, California</i> ...	10.25	38.00
37 <b>Cabernet Sauvignon</b> , Smith & Hook <i>California</i> .....	12.00	42.00
38 <b>Cabernet Sauvignon</b> , Beringer "Knight's Valley" <i>California</i> .....		48.00
39 <b>Cabernet Sauvignon</b> , Niner Wine Estates <i>Paso Robles, California</i> .....		50.00

## HALF BOTTLE

40 <b>Pinot Noir</b> , Martin Ray <i>Sonoma, California</i> .....	32.00
---	-------

All menu items available for Take-Out.

Accommodations available for parties or functions. 20% gratuity added to parties of 8 or more.